



Tour Name

Online Lima Experience: Pisco Sour and Ceviche Class

Tour City

Lima

Tour Snapshot

Hungry for Peru? Get a taste for local life and local cuisine with this online experience that takes you into a local Peruvian home, from the comfort of your own home! Learn to make ceviche and the perfect pisco sour cocktail as you settle in for a fun virtual experience with new friends from around the world.

Note: All start times are in Lima time. Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Lima local time.

Highlights

- Learn about the distillation and history of pisco, the national drink of Peru
- Get your mix on and learn to make the perfect pisco sour, like a true Peruvian local!
- Learn how to prepare delicious ceviche using secret recipes from a local Peruvian family, passed down over generations
- Bring a piece of Peru into your home and have a great time with your host

Local Impact: How you will help the local community by joining this tour:

- By taking this experience, you are supporting a local tour guide unable to earn regular tourism income right now due to the COVID-19 pandemic.
- This experience takes you into a real Peruvian home to connect with local people.

Inclusions: Local, English-Spanish speaking host

Exclusions: Tools and ingredients for the ceviche and cocktail

Schedule details

- Duration: 1 Hour
- Meeting point:
From the comfort of your own home!

Note: All start times are in Lima time. Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Lima local time.

[*Time zone converter >*](#)

- Starting time: Various
- Ending point:
The comfort of your own home.

Full Itinerary

Experience Peru through its flavours with this online tour that teaches you everything you need to know about Peru's most famous food and drink creations: ceviche and the pisco sour cocktail! This experience will take you into a local family home in Peru. You'll learn how to prepare a classic ceviche, which is Peru's national dish, made with fish and a tasty mix of limes, onions, coriander and a few other secret ingredients. Even if you're a novice in the kitchen, we'll have you whipping up a classic ceviche in no time.

You'll also get a lesson in pisco, a famous spirit from Peru's coastal region. Learn about the different kinds and about the distillation process – then prepare your very own pisco sour cocktail.

For Peruvians, sharing cuisine and drinks represents more than just eating, it represents knowledge, tradition, home life and, of course, fun. Fancy learning more about Peru? There's no place like home to start!

You will need:

Ingredients for Pisco Sour per person

3 ounces of Peruvian Pisco, 1 ounce of fresh key lime juice, 4 Ice cubes, 1 egg white, Sugar syrup, Angostura bitters.

Utensils: Shaker, bar ounce or a little shot glass, 1 small wine glass, and one shot glass.

Alternative ingredients: Pisco: Whisky or brandy. Lime: Any very acid Lime. Sugar syrup alternative: Make your own Sugar syrup, just boil and mix 1 cup of sugar in 1 cup of water. Vegetarian option: 1 ounce of chickpea water or fava water instead of egg white.

Ingredients for the Ceviche per Person

- 280 grams of white fish fillet.
- 1 chili chopped into little pieces (limo chili or red hot chili pepper or jalapeño or any other spicy chili).
- 1 red onion: 1/2 cut in Julienne strips and the other ½ chopped in squares.
- Salt, powder cumin, and powder black pepper.
- 4 ounces or 120 mm of fresh key lime juice.
- 1 lettuce leaf.
- 1 boiled corn.

- 1 boiled sweet potato.
- 1 garlic clove, 1 small piece of fresh ginger.
- Cilantro or coriander leaves.
- Vegetarian option: Mushrooms and 1 cup of hot water instead of fish.

Utensils: Lemon squeezer, blender, medium bowl, plate

Additional information

Inclusions: Local, English-Spanish speaking host

Exclusions: Tools and ingredients for the ceviche and cocktail

Your Trip: For your online experience, you will be in a small Zoom group of a maximum of 20 people.

Confirmation of booking: Shortly after booking you will receive a Zoom link. Multiple guests may participate from one device.

Cancellation Policy: Cancellations more than 1 day before the experience will receive a full refund. Cancellations within this period attract a 100% cancellation fee.

Local contact

Office phone number: +51 994 688 552

Email address: info@limaurbanadventures.com